Colorado Cherry Shortcake

Chef Curt Groen, Groen Brothers Enterprises, Fort Collins, CO

Servings: 6

Ingredients:

Filling:

1/2 cup granulated Colorado Beet Sugar

1/8 teaspoon ground cinnamon

1 Tablespoon cornstarch

1 pound fresh Colorado cherries, pitted

1/8 cup Grand Marnier (or other orange liquor) Dash vanilla

Biscuits:

2 cups Conagra all purpose flour

1/2 cup granulated Colorado Beet Sugar

2 1/2 teaspoons baking powder

1/2 teaspoon salt

1/2 cup (1 stick) butter from Colorado Dairies

3/4 cup buttermilk from Colorado Dairies

Topping:

1 cup heavy whipping cream from Colorado dairies

3 tablespoons powdered Colorado Beet Sugar Dash vanilla

Instructions:

Filling: Mix sugar, cinnamon, and cornstarch in a saucepan. Add pitted cherries and cook, stirring constantly over medium heat, until mixture bubbles and thickens. Remove from heat and add liquor (heat will cook off alcohol) Set aside to cool.

Biscuits: Preheat oven to 400 degrees. Mix flour, sugar, baking powder, and salt in a medium bowl. Cut butter into tablespoon size pieces. Cut into dry mixture with a pastry knife or fork until mixture is crumbly. Add buttermilk and mix just until moistened. If too dry, add a touch more buttermilk. Form dough into a ball. On a lightly floured surface, flatten dough into a circle of about 3/4 inch thick. Using a 2 1/2 inch utter, cut 4 biscuits. Take remaining dough and flatten into another circle and cut 2 more biscuits. Place on ungreased baking sheet and bake for about 15-20 minutes or until browned. Cool on rack.

Topping: Combine cream, powdered sugar and vanilla and whip to firm peaks.

Cut biscuits in half, place bottom half on plate. Spoon 1/6 of filling over each bottom, top with whipped cream and crown with biscuit top.